

# STRICTLY COME NEW YEAR

AT THE WHO'D HAVE THOUGHT IT INN ST DOMINICK

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## OPENING ROUTINE

### PASTA DOBLE

RAVIOLI DOPPIO WITH A LAMB, PEA AND MINT FILLING

### CHEESE AND JIVE

MATURE CHEDDAR AND MOZZARELLA ARANCINI WITH A MARINARA DIPPING SAUCE (V)

### MACKERANA

TORCHED CURED MACKEREL, POTATO SALAD WITH CHARRED GRAPEFRUIT AND DILL DRESSING (GF V)

## DANCE OFF

### CLAUDIA WELLINGTON

BEEF WELLINGTON, BABY CARROTS, ROAST POTATO AND RED WINE JUS

### ANTON DEBAKED SALMON

BAKED SALMON WITH HERB CRUST, NEW POTATOES GREEN BEANS WITH A CITRUS HOLLANDAISE SAUCE (V)

### VITO COPPOLA PASTA

VITO COPPOLA'S WINNING MASTERCHEF PASTA OF CLAMS, MUSSELS, CALAMARI PRAWNS  
IN A WHITE WINE AND CHERRY TOMATO SAUCE (V GF)

### CRAIG REVEL HORWOOD FIRED VEGETABLE TART

WOOD FIRED VEGETABLE TART WITH HERITAGE TOMATO AND RED ONION SALAD (V VE)

## FINALE

### CHA CHA CHOCOLATE

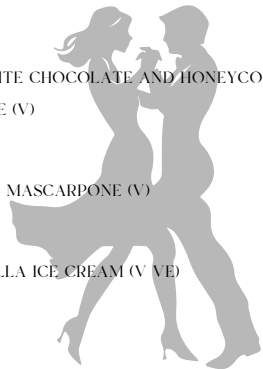
TRIO OF CHOCOLATE DESSERTS, DARK CHOCOLATE MOUSSE CAKE, WHITE CHOCOLATE AND HONEYCOMB  
ICE CREAM, MILK CHOCOLATE GANACHE (V)

### RUMBA BA

BABA SOAKED IN RUM SYRUP WITH FRESH FRUIT AND MASCARPONE (V)

### BRUCEY BISCOFF

BISCOFF CHEESECAKE WITH CARAMEL SAUCE AND VANILLA ICE CREAM (V VE)



GF • GLUTEN FREE • VE • VEGAN • V • VEGETARIAN • GF\* • GLUTEN FREE WITH AMENDMENTS • VE\* • VEGAN WITH AMENDMENTS

PLEASE MAKE US AWARE OF ANY ALLERGIES OR DIETARY REQUIREMENTS